

Christmas Chocolate Chip Cookies

It's well-established that no one likes chocolate chip cookies, right? Well, on the off chance that was actually true, these cookies would bring them around! Butter-free but still classically chocolate chip with a Christmas spin, these are a solid cookie recipe to have in your arsenal. A soft middle and gently risen, these are an everyday holiday favorite!

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp sea salt
- ¼ cup granulated sugar
- ½ cup light brown sugar
- ½ cup Sweet Butter Olive Oil
- 1 egg
- 2 tsp vanilla extract
- 1 cup chopped dark chocolate
- 1 cup holiday colored chocolate chips

Sift together the flour, baking powder and sea salt into a mixing bowl.

In a separate bowl, beat together the sugars, olive oils and egg until light and creamy, then stir in vanilla. Mix in the dry ingredients until combined and the dough pulls away from the bowl.

Stir in the chopped chocolate and the colored holiday chips until evenly combined. Cover with plastic wrap and refrigerate the dough for an hour.

Once the dough has chilled, preheat oven to 350°F and line baking sheets with parchment paper.

Scoop 1 tbsp-sized dough balls and place 2" apart on the baking sheet. Repeat with the remaining dough. Press to gently flatten cookies and sprinkle with a little flaky sea salt, if desired.

Bake the cookies for 10 minutes or until the edges turn golden, but they are still soft in the middle. Cool on the baking sheet for a few minutes, then transfer the cookies to cooling racks and cool completely.

Store the cookies in an airtight container at room temperature for up to 5 days.